

# Smaf Ltd

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## Authentic Matured Pecorino Cheese From Italy, Calabria



[www.smaf-ltd.com](http://www.smaf-ltd.com)

### Quick Details

- Sheep's milk:White Seasoned:Aged Processing Time:Depending of destination Port:Any port of Italy Supply Ability: 2 Pallets Per Week Brand Name:Smaf Ltd

This Pecorino cheese represents the Smaf Reserve. It's a table cheese carefully matured in vegetal oil for minimum 8 month, the flagship of the whole production. Ingredients: pasteurized ewe's milk, curd, salt. Pieces per box 1. Box weight 5/10/20 Kg. Boxes per pallet 24. Pieces per pallet 24. Shelf life 180 days.

Maturing: 8 / 16 months. Vacuum-packed servings. Vacuum-packed Wedges/  
packaging.

Generally, Calabrian matured pecorino cheeses are referred to as "stagionato" ("seasoned" or "aged"). They have a hard texture and strong tastes. Further, it is usual in Calabria, also Pecorino Pepato (literally, "peppered Pecorino"), to which red pepper corns are added. Today many other additions are made, for example walnuts or rocket or tiny pieces of white or black truffle. But a typical example of seasoned Calabrian Pecorino is the cheese of Mount Poro, another is the Crotonese Pecorino cheese; in both cases, pure sheep cheese with many months seasoning and a spicy flavour. Generally, of the six main varieties of Pecorino, all of which have Protected Designation of Origin (PDO) status under European Union law, Pecorino Calabrese ("Monte poro" and "Crotonese") is probably the less known outside Italy. It is common that important export markets mostly deal with Pecorino produced on the island of Sardinia, while are less known the other mature PDO cheeses, like: Pecorino Toscano, Pecorino Siciliano (or Picurinu Sicilianu in Sicilian) from Sicily, Pecorino di Filiano from Basilicata, Pecorino Crotonese (from Crotone in Calabria). Instead, in many Italian recipes you can find such good Pecorino Stagionato. It is often the finish of a meal, served with pears and walnuts or drizzled with strong chestnut honey. Pecorino is also often used to finish pasta dishes.